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Paradiso Restaurant Dinner Menu 2017

Paradiso Restaurant

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paradiso

dinner

reservations

more ⁺

dinner menu

see also: pre-theatre menu wine list photos gift vouchers books

from 5.30pm, monday to saturday.

two courses €33, three courses €40

I

roast carrots, macroom buffalo mozzarella, burnt aubergine, honey, pickled fennel, ras-el-hanout crumb □

chocolate-pumpkinseed mole, fried sesame gougeres, roast squash, kale, borlotti beans

sherry-braised little gem, potato gnocchi, smoked tomato butter, wild garlic, capers, mint

beetroot rasam, cauliflower kofta, cucumber coconut raita

vegetable sushi, tempura of aubergine & squash, pickled ginger, wasabi, soy-ginger dipping sauce

kai lan, tempeh, shimeji, almond satay, crisped shallots, pickled orange, dillisk powder

II

confit artichokes, broad beans & scallions with lemon risotto, parsley broth, hazelnut crumb, cratloe hills sheep's cheese

chilli-glazed tofu, pak choi, rice noodles, tamarind-coconut

sides

paradiso fries, truffled aioli €5

broth, gingered aduki wonton ☐

*braised fennel, chilli,
coriander, lime €5*

macroom buffalo ricotta & chestnut tortellini with grilled
asparagus & portobello mushrooms, parsnip, saffron,

feta & pistachio couscous cake, smoky greens, lemon chickpeas, coriander yoghurt,
zhoug oil, date jam

spring cabbage timbale of celeriac, fennel & blue cheese with carrot butter sauce, king
oyster & nameko mushrooms, cauliflower puree

aubergine parcels of spinach & knockalara sheep's cheese with beluga lentils, miso
gravy, pinenut crumb, samphire, radish

III

chocolate pave, peanut mousse, popcorn ice cream ☐

roast pear, pecan pudding, beamish ice cream

cardamom set custard, rhubarb, pistachio crumb

limone paradiso ☐

crozier blue sheep's cheese, quince, fennel, crackers

see also: [pre-theatre menu](#) [wine list](#) [photos](#) [gift vouchers](#) [books](#)

This menu was posted on: Tue, 26 Apr 2016 All menu details are subject to change without notice.





from 5:30pm, monday – saturday.

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